

HILTON EMBASSY SUITES

SAN DIEGO – LA JOLLA







Welcome!

TO EMBASSY SUITES

Thank you for considering Hilton Embassy Suites San Diego La Jolla for your Venue.

I'm confident our team and hotel is the ideal choice to deliver:

- Exceptional service and hospitality
- Innovative menus comprised of dishes crafted with locally sourced, sustainable ingredients
- Spacious and flexible function areas, configured to best suit your event
- Vibrant location with easy access to the San Diego International Airport, Westfield UTC Mall, and La Jolla Cove.



EMBASSY SUITES

by HILTON™



Breakfast Continental

Embassy Suites La Jolla



Breakfast Continentals

All Continentals come with Freshly Brewed Caffeinated and Decaffeinated Coffee and Herbal Teas

Continental Breakfast \$33.00++ per person

Seasonal Whole Fruit Assorted Bagels with cream cheese Breakfast Pastries and Muffins Individual Yogurts

Embassy Continental Breakfast \$36.00++ per person

Seasonal Diced Fruit
Assorted Bagels with Cream Cheese
Breakfast Pastries and Muffins
Yogurt and Granola
Scrambled Eggs
Bacon or Sausage
Potatoes

Healthy Fresh Start \$33.00++ per person

Mixed Berry Smoothie Green Machine Smoothie Yogurt and Granola Seasonal Whole Fruit, Diced Fruit and Berries Assorted Bagels with Cream Cheese Granola Bars



Breakfast Buffets

Embassy Suites La Jolla



Breakfast Buffets

All breakfast Buffets come with Freshly Brewed Caffeinated and Decaffeinated Coffee and Herbal Teas

Baja Breakfast \$42.00++ per person

Chilaquiles | Red or Green Salsa | Cilantro | Pickled Onion |

Oueso Fresco

Soyrizo | Scrambled eggs

Potatoes | Peppers | Onions

Refried Beans

Freshly Diced Fruit

Tortilla

Salsa

Sour Cream

Queso Fresco

Executive Breakfast

\$59.00++ per person

Pancakes | Syrup

Yogurt and Granola

Seasonal Whole Fruit, Diced Fruit, Berries

Oatmeal | Steel Cut Oats | Brown Sugar | Raisins | Honey |

Coconut Shavings

Scrambled Eggs

Bacon

Breakfast Sausage

Breakfast Potatoes

Brunch Goals

\$60.00++ per person

Seasonal Diced Fruit and Berries

Goat Cheese Frittata | Mushroom | Peppers | Onions

Grilled Chicken Breast | Citrus Tarragon Beurre Blanc

Brioche French Toast | Powdered Sugar | Berry Compote

Smoked Salmon Bagel | Cream Cheese | Capers | Red Onion |

Dill

Breakfast Potatoes

Bacon



Plated Breakfast

Embassy Suites La Jolla



Plated Breakfast

All Plated Breakfast comes with Seasonal Diced Fruit, Freshly Brewed Caffeinated and Decaffeinated Coffee and Herbal Teas

Huevos Rancheros \$29.00++ per person

Scrambled Eggs | Grilled Green Onions | Beans | Red Bliss Potatoes | Ranchero Sauce

Chorizo Burrito \$27.00++ per person

Tortilla Wrap | Eggs | Tomato | Peppers | Chorizo | Cheddar Cheese | Side of Roasted Potatoes

Steak and Eggs \$32.00++ per person Steak | Eggs | Roasted Potatoes | Spring Greens Salad



Breakfast Enhancements



Embassy Suites La Jolla

Breakfast Enhancements

Breakfast Burrito \$9.00++ per person Eggs | Sausage | Cheddar Cheese | Potatoes

Breakfast Sandwich \$9.00++ per person Bacon or Sausage | Egg | Cheddar Cheese | English Muffin

Smoked Salmon Bagel \$14.00++ per person Cream Cheese | Capers | Red Onion | Dill | Smoked Salmon

\$18.00++ per person

Eggs | Bacon | Ham | Tomatoes | Onions | Peppers | Mushrooms

| Spinach | Swiss Cheese | Cheddar Cheese

Steel Cut Oatmeal \$7.00++ per person Brown Sugar | Raisins | Honey | Coconut Shavings

Assorted Danishes or Muffins \$24.00++ per dozen

Omelet Station with Attendant

Assorted Bagels and Cream Cheese \$18.00++ per dozen

Assorted Donuts \$32.00++ per dozen

Croissants \$24.00++ per dozen

Breakfast Breads \$17.00++ per dozen

Hard Boiled Eggs \$7.00++ per dozen

Pancakes with Syrup \$7.00++ per person

French Toast with Syrup \$9.00++ per person

Scrambled Eggs \$9.00++ per person

Fresh Whole Fruit \$4.00++ per piece

Individual Yogurt \$4.00++ per piece



Breaks

Embassy Suites La Jolla

Breaks

Delight \$16.00++ per person Berry Mango Smoothie Shots Individual Yogurt Mini Scones

Stay Fit \$18.00++ per person Mixed Nuts Dried Fruit Dark Chocolate Banana Chips Carrot Juice

Energize \$20.00++ per person Yogurt Pretzels Pistachios Assorted Energy Bars Berry Smoothie

Morning Classic \$16.00 per person Vanilla and Strawberry Yogurts Sliced Almonds Granola Mixed Berries

Coffee "Mates" \$16.00++ per person Assorted Sliced Tea Breads Berry Scones Fruit Crumbles

Game Day Break

\$21.00++ per person Warm Pretzels | Cheddar Cheese | Mustard Pigs in a Blanket Kettle Chips | Sour Cream Dip



Breaks

Embassy Suites La Jolla



Breaks

Cookie Treats \$22.00++ per person

Chocolate Chip Peanut Butter White Chocolate Macadamia Nut Oatmeal Raisin Milk Soy Milk

Local Snack \$24.00++ per person Tortilla Chips

Tortilla Chips Guacamaole Tomato Salsa Spicy Cashews Cinnamon Churros

Sweet Bars \$22.00++ per person

Brownie Lemon Berry Rice Crispy

The Coast's \$24.00++ per person

Hummus Tzaki Chefs Choice Flatbreads Grilled Seasonal Vegetables Feta Cheese Olives Pepperoncini



Boxed Lunches

Embassy Suites La Jolla



Boxed Lunches

All Boxed Lunches come with Chips, Whole Fruit, Cookie and Bottled Water

Wraps

Chicken Caesar Wrap \$49.00++ per person

Chopped Romaine | Parmesan | Caesar Dressing | Tortilla

Veggie Wrap

\$49.00++ per person

Seasonal Grilled Vegetables | Hummus | Spinach | Feta Cheese | Whole Wheat Tortilla

Turkey Club Wrap \$49.00++ per person

Mayonnaise | Mustard | Bacon | Avocado | Tomato | Lettuce | Flour Tortilla

Sandwiches

Vegetarian Caprese Sandwich

\$49.00++ per person

Mozzarella | Tomato | Spinach | Red Onion | Pesto | Sourdough Bread

Italian Sandwich

\$49.00++ per person

Salami | Ham | Pepperoni | Lettuce | Tomato | Onion | Dijon Mustard | French Roll

Turkey Sandwich

\$49.00++ per person

Mozzarella | Lettuce | Tomato | Onion | Avocado | Mayonnaise | Sourdough

Salads

Caesar Salad

\$46.00++ per person

Chopped Romaine Lettuce | Garlic Croutons | Parmesan | Caesar dressing

Arugula Salad

\$46.00++ per person

Strawberries | Blueberries | Green Apple | Fig | Almonds | Feta | Balsamic Vinaigrette

Turkey Cobb Salad

Chopped Romaine | Boiled Egg | Bacon | Tomato | Blue Cheese Crumbles | Ranch dressing



Build your own Lunch



Embassy Suites La Jolla

Build your own Lunch

The Sandwich Board \$49.00++ per person

Salads

Mixed Garden Salad | *Julienne Carrots* | *Red Cabbage* | *Grape Tomatoes* | *White Balsamic Vinaigrette*

White Bean Salad | Red Onion | Arugula | Red Wine Vinaigrette

Sandwich Accompaniments

Smoked Turkey
Ham
Roast Beef
Italian Meats
Cheeses
Various Condiments
Artisan Style Sliced Breads

Sides

Classic Kettle Potato Chips

Desserts

Lemon Bars Brownies Chocolate Chip cookies



Lunch Buffets

Embassy Suites La Jolla



Lunch Buffets

All Lunch Buffets come with Iced Tea

Taste of Baja \$59.00++ per person

Salads

Fiesta Mixed Salad | Tortilla Strips | Queso Fresco | Cucumbers | Lime Vinaigrette

Black Bean Salad | Roasted Corn | Cilantro | Tomato | Cumin | Red Onion | Serrano Chilies | Green Onion Garnish

Entree

Chicken Asado Beef Fajita | *Peppers* | *Onions*

Sides

Jalapeno Refried Beans Spanish Rice

Accompaniments

Shredded cheese Tomato Salsa Sour Cream Pico de Gallo Warm Tortillas

Dessert

Churros Dusted with Cinnamon Sugar Dulce de Leche Cake

Add on's

Guacamole \$3.00++ per person



Lunch Buffets

Embassy Suites La Jolla



Lunch Buffets

All Lunch Buffets come with Iced Tea

Hawaiian Luau \$62.00++ per person

Pupus

Chicken Satay | Peanut Sauce Vegetable Spring Roll | Sweet Chili

Salads

Mixed Greens Salad | Green Onion | Tomato | carrot | Sesame Ginger Dressing Mac Salad Lomi Lomi Salmon

Entree

Kalua Pork Teriyaki Chicken

Sides

Steamed Jasmine Rice

Dessert

Coconut Cake Pineapple Upside Down Cake



Lunch Buffets

Embassy Suites La Jolla



Lunch Buffets

All Lunch Buffets come with Iced Tea

California Coastal \$63.00++ per person

Salads

Arugula Salad | Strawberries | Blueberries | Green Apple | Fig | Almonds | Feta | Balsamic Vinaigrette

Romaine Salad | Heirloom Tomatoes | Radish | Red Onion | Carrot | Bleu Cheese | Green Goddess Dressing

Entree

Herb Grilled Chicken | Garlic | Lemon Jus Cabernet Braised Short Rib | Mushrooms Seared Salmon | Citrus Tarragon Beurre Blanc

Sides

Roasted Seasonal Vegetables Rice Pilaf Roasted Garlic Mashed Potatoes +\$4.00++ per person

Dessert

Chocolate Decadence NY Cheesecake



Plated Lunch

Embassy Suites La Jolla



Plated Lunch

All Plated Lunches come with Iced Tea and Rolls for the table

Choose 1 Salad or Soup, 1 Dessert and up to 2 Entrees All meals priced on higher priced entrée

Salads and Soups

Arugula Salad | Strawberries | Blueberries | Green Apple | Fig | Almonds | Feta | Balsamic Vinaigrette

Caesar Salad | Romaine | Shaved Parmesan | Garlic Croutons | Caesar Dressing

Caprese Salad | Tomatoes | Mozzarella | Arugula | Pine Nuts | Basil Pesto | Balsamic Reduction

Tortilla Soup | *Lime Crema* | *Cilantro* | *Crispy Tortilla Chips* \$8.00++ per person

Tomato Bisque | *Parmesan Croutons* \$8.00++ per person

Entree

Garlic Rosemary Chicken \$42.00++ per person Butter White Wine Sauce | Sautéed Spinach | Whipped Potatoes

Bourbon Glazed Salmon \$44.00++ per person Potato Rosti | Spinach | Lemon Sorrell Veloute

Macadamia Crusted Mahi Mahi \$48.00++ per person Macadamia Nut | Teriyaki Orange Glaze | Rice | Pineapple Salsa | Seasonal Vegetables

Flat iron Steak \$55.00++ per person Bourbon Peppercorn Glaze | Whipped Potatoes | Seasonal Vegetables

Vegetarian Pasta Primavera \$36.00++ per person Sautéed Vegetables | Olive Oil | Garlic | Fresh Herbs | Angel Hair Pasta | garlic Butter Sauce

Dessert

Chocolate Decadence Wedge NY Cheesecake Wedge Carrot Cake Wedge



Embassy Suites La Jolla



Dinner Buffets

All Dinner Buffets come with Iced Tea, Caffeinated and Decaffeinated Coffee, and Rolls for the table

California BBQ \$78.00++ per person

Salads

Arugula Salad | Strawberries | Blueberries | Green Apple | Fig | Almonds | Feta | Balsamic Vinaigrette

Romaine Salad | Heirloom Tomatoes | Radish | Red Onion | Carrot | Bleu Cheese | Green Goddess Dressing

Entree

Chimichurri Tri Tip Lemon Herb Grilled chicken

Sides

Smoked Pinto Beans Grilled Broccolini Cheesy Garlic Bread

Dessert

Salted Caramel Brownie Strawberry Short Cake



Embassy Suites La Jolla



Dinner Buffets

All Dinner Buffets come with Iced Tea, Caffeinated and Decaffeinated Coffee, and Rolls for the table

La Jolla Dinner \$93.00++ per person

Salads

Arugula Salad | Strawberries | Blueberries | Green Apple | Fig | Almonds | Feta | Balsamic Vinaigrette

Beet Salad | Seasonal Fruit | Arugula | Candied Pecans | Goat Cheese | Truffle Oil | Balsamic Reduction

Entree

Herb Grilled Chicken | Garlic | Chives Cabernet Braised Short Rib | Mushrooms Seared Salmon | Citrus Tarragon Buerre Blanc

Sides

Roasted Garlic Mashed Potatoes Roasted Seasonal Vegetables

Dessert

NY Cheesecake Chocolate Decadence



Embassy Suites La Jolla



Dinner Buffets

All Dinner Buffets come with Iced Tea, Caffeinated and Decaffeinated Coffee, and Rolls for the table

Little Italy \$84.00++ per person

Soups

Minestrone

Salads

Caesar Salad | Romaine | Shaved Parmesan | Garlic Croutons | Caesar Dressing

Caprese Salad | Tomatoes | Mozzarella | Arugula | Pine Nuts | Basil Pesto | Balsamic Reduction

Antipasto Salad | Chopped Romaine Lettuce | Salami | Mozzarella | Olives | Garbanzo Beans | Pepperoncini | Grape Tomato | Red Onion | Italian Dressing

Entree

Penne Pasta | Roasted Squash Zucchini | Asparagus | Marinara | Mozzarella

Grilled Chicken Breast and Italian Sausage | Sweet Peppers

Seared Salmon | Pesto Cream | Roasted Tomatoes

Sides

Roasted Seasonal Vegetables Garlic Bread

Dessert

Tiramisu Cannoli





Embassy Suites La Jolla



Dinner Buffets

All Dinner Buffets come with Iced Tea, Caffeinated and Decaffeinated Coffee, and Rolls for the table

Convoy Street \$84.00++ per person

Salads

Vegetable Soba Noodle Salad | Snap Peas | Carrots | Bean Sprouts | Green Onion | Ponzu Vinaigrette

Convoy Chopped Salad | Romaine | Cabbage | Edamame | Cashews Carrot | Green Onions | Cilantro | Mango | Sesame Ginger Dressing

Entree

Teriyaki Chicken Korean Short Ribs Miso Glazed Salmon

Sides

Steamed Jasmine Rice Stir Fried Vegetables

Dessert

Fresh Fruit Tartlets Mango Cake



Plated Dinner

Embassy Suites La Jolla



Plated Dinner

All Plated Dinners come with Iced Tea, Caffeinated and Decaffeinated Coffee, and Rolls for the table

Choose 1 Salad or Soup, 1 Dessert and up to 2 Entrees All meals priced on higher priced entrée

Salads and Soups

Mixed Greens Salad | Tomato | Cucumber | Carrot | Ranch

Caesar Salad | Romaine | Shaved Parmesan | Garlic Croutons | Caesar dressing

Arugula Salad | Strawberries | Blueberries | Green Apple | Fig | Almonds | Feta | Balsamic Vinaigrette

Romaine Salad | Heirloom Tomatoes | Radish | Red Onion | Carrot | Bleu Cheese | Green Goddess Dressing

Guajillo Caesar | Baby Kale | Croutons | Pepitas | Cotija Cheese

Beet Salad | Seasoned Fruit | Arugula | Candied Pecans | Goat Cheese | truffle oil | Balsamic Reduction

Tomato Bisque | *Parmesan Croutons* 2.00++ per person

Clam Chowder 2.00++ per person

Entree

Seared Salmon \$64.00++ per person Beurre Blanc | Seasonal Vegetables

Grilled Chicken Piccata \$59.00++ per person Lemon Caper Sauce | Roasted Garlic Mashed Potatoes

Pork Chop \$64.00++ per person Sage Maple Glaze | Roasted Garlic Mashed Potatoes

Seared Tofu \$55.00++ per person Kalbi Marinade | Wild Rice

Seared Mahi Mahi \$65.00++ per person Lemon Caper Beurre Blanc | Wild Rice | Grilled Asparagus

Continued...



Plated Dinner

Embassy Suites La Jolla



Plated Dinner

Coffee Braised Short Rib \$64.00++ per person Reduction Sauce | Truffle Mashed Potatoes | Grilled Broccolini

Tri Tip \$67.00++ per person Chimichurri | Roasted Fingerling Potatoes | Grilled Broccolini | Pickled Onions

Penne Pasta \$48.00++ per person Pink Sauce | Grape Tomato | Artichoke Hearts | Asparagus | Parmesan Cheese | Basil Add Shrimp \$5.00++ per person Add Chicken 4.00++ per person

Dessert

Chocolate Grenache Cake Carrot Cake NY Cheese Cake Tiramisu Chocolate Trilogy Mousse



Hors D'oeurves

Embassy Suites La Jolla



Hors D'oeurves

\$8.00++ per piece

Vegetarian

Macaroni and Cheese Balls Vegetable Wonton Vegetable Lumpia Goat Cheese & Sundried Tomato Pizza Black Bean Empanada Wild Mushroom in Puff Pastry

Chicken

Mini Chicken Empanadas Chicken Satay with Thai Seasoning Chicken Pecan Crusted Skewer BBQ Chicken Brochette with Pineapple

Beef and Pork

Mini Sausage Calzone Beef Maki Satay Beef Franks in a Blanket Bacon Wrapped Blue Cheese Stuffed Dates Pork Chau Su Bao

\$8.50++ per piece

Seafood

Shrimp Ceviche Crab Cake Remoulade Shrimp Tempera with Yuzu Dressing



Displays

Embassy Suites La Jolla



Displays

Diced Seasonal Fresh Fruit Display \$42.00++ per display Serves 25 guests

Seasonal Vegetable Crudité \$16.00++ per person Green Goddess Dressing

Roasted Red Pepper Hummus \$19.00++ per person Chips | Zucchini | Cucumbers | Crispy Pita

Grilled Vegetable Platter \$19.00++ per person

Asparagus | Roasted Red Peppers | Gold Bar Squash | Zucchini | Balsamic Fig Reduction

Pretzel Bites and IPA Beer Cheese \$22.00++ per person Assorted Mustards

Charcuterie and Cheese Board \$35.00++ per person

Chefs selection of Artisanal Cured Meats | Domestic and Imported Cheeses | Fruits | Nuts | Pickles | Mustards | Olives | Red Pepper | Artichokes | Grilled Vegetables

Ceviche Bar \$33.00++ per person

Shrimp or Rockfish Ensenada Style | Aquas Chiles | Tortilla Chips

Shrimp Cocktail \$30.00++ per person House made Cocktail Sauce | Lemons



Action Stations

Embassy Suites La Jolla



Action Stations

Tortellini and Ravioli Station \$36.00++ per person

Sauce

Spicy Marinara Pesto alfredo

Accompaniments

Baby Shrimp Grilled Chicken Breast Onions Peppers Mushrooms Spinach Peas Tomatoes Parmesan Cheese

Fajita Station \$34.00++ per person

Proteins

Chicken Beef

Accompaniments

Warm Flour Tortillas Peppers Onion Guacamole Tomato Cheese Sour Cream Roasted Jalapenos



Action Stations

Embassy Suites La Jolla



Action Stations

Stir Fry Station \$35.00++ per person

Proteins

Marinated Beef Chicken

Accompaniments

Bok Choy Shiitake Mushroom Snow Peas Peppers Cooked Low Mein Noodles

Street Tacos \$33.00++ per person

Proteins (Choice of 2)

Carne Asada Pollo Asada Shrimp \$2.00++ per person

Accompaniments

Limes Tomatillo Salsa Tomato Salsa Diced Onions Tomatoes Corn Tortillas

Shrimp Paella \$33.00++ per person

Saffron Infused Rice Chorizo Shrimp Bell Peppers Red Onions



Carving Stations

Embassy Suites La Jolla



Carving Stations

All Carving Stations require an attendant at \$250.00++

Wild Caught Salmon Filet with Dill Yogurt \$400.00++ Serves 25 people

Burgundy Tri Tip with Chimichurri \$625.00++ serves 40 people

Herb and Garlic Roasted Prime Rib with Au Jus and Garlic Horseradish cream \$650.00++ serves 40 people

Roasted Pork Loin with Mustard Gravy \$350.00++ serves 25 people

Slow Roasted Turkey with Gravy and 5 Spice Cranberry Sauce \$375.00++ serves 25 people



Refreshments and Snacks A La Carte

Embassy Suites La Jolla

EMBASSY
SUITES
by HILTON*

Refreshments and Snacks A La Carte

Bakery / Sweets

Assorted Danishes or Muffins \$24.00++ per dozen

Assorted Cookies \$41.00++ per dozen
Chocolate Chip | Oatmeal Raisin | Peanut Butter

Brownies \$38.00++ per dozen

Churros \$17.00++ per dozen

Croissants \$24.00++ per dozen

Assorted Breakfast Breads \$17.00++ per dozen

Assorted Bagels and Cream Cheese \$18.00++ per dozen

Assorted Donuts \$32.00++ per dozen

Cupcakes \$42.00++ per dozen *Chocolate or Vanilla*

Beverages

Caffeinated or Decaffeinated Coffee with Herbal Teas \$90.00++ per gallon

Orange Juice, Grape Juice, Pineapple Juice or Apple Juice \$60.00++ per gallon

Unsweetened Tea \$80.00++ per gallon

Lemonade \$60.00++ per gallon

Milk 6.00++ per carafe

Soft Drinks \$5.00++ per can

Still Mineral Water \$6.00++ per bottle

Sparkling Mineral Water \$7.00++ per bottle

Red Bull Energy Drink \$8.00++ per can

Individual Naked Bottle Smoothies \$7.00++ per bottle

Continued...



Refreshments and Snacks A La Carte



E M B A S S Y S U I T E S by HILTON

Refreshments and Snacks A La Carte

Snacks

Fresh Whole Fruit \$4.00++ per piece

Diced Seasonal Fresh Fruit Display \$42.00++ per display Serves 25 guests

Tortilla Chips with Fresh Salsa and Guacamole \$12.00++ per person

Sweet and Spicy Snack Mix \$12.00++ per person

Individual Packaged Snacks

Assorted Chips \$5.00++ per piece

Assorted Candy Bars \$6.00++ per piece

Individual Yogurt \$4.00++ per piece

Assorted Ice Cream Bars \$8.00++ per person

Trail Mix \$5.00++ per piece



Indulge Order Site

Embassy Suites La Jolla



Indulge Order On Site

Maximum 20 people Must be completed and picked up 2 hours prior to expected food arrival

Name _____

Circle One Entrée and One Drink

\$22.00++ per person

Entrees

Grilled Chicken Caesar

Romaine | Croutons | Parmesan Cheese

Mediterranean Salad

Mixed Greens | Marinated Tomato | Red Pepper | Olives | Red Onion | Cucumber | Feta | Balsamic Vinaigrette

Margherita Flatbread

Mozzarella | Red Sauce | Tomato | Basil

Turkey Club

Bacon | Garlic Aioli | Pickled Onion | Arugula | Tomato | Avocado | Ciabatta Bun Choice of French Fries or Fresh Fruit

Fried Chicken Sandwich

Tomato | Coleslaw | Brioche Bun | French Fries Choice of Nashville Hot, Buffalo or Cali Style

Build Your Own Burger

Premium Beef | Thousand Island | House Dill Pickles | Lettuce | Onion | Tomato | Cheddar | Brioche Bun Choice of French Fries or Fresh Fruit

Drinks

Coke Diet Coke Sprite Freshly Brewed Iced Tea



Bar Service

Embassy Suites La Jolla



Bar Service

Cash Bar	Guaranteed Based on
	Consumption Bar

Call	\$10.00++	Call	\$9.00++
Premium	\$12.00++	Premium	\$11.00++
Super Premium	\$14.00++	Super Premium	\$13.00++
House Wine	\$9.00++	House Wine	\$8.00++
Craft Beer	\$8.00++	Craft Beer	\$7.00++
Imported Beer	\$8.00++	Imported Beer	\$7.00++
Domestic Beer	\$7.00++	Domestic Beer	\$6.00++
Seltzer	\$12.00++	Seltzers	\$11.00++
Soft Drink	\$5.00++	Soft Drink	\$4.00++

Hosted Bar	Call	Premium	Super Premium
1 hour	\$26.00++	\$28.00++	\$30.00++
2 hour	\$22.00++	\$24.00++	\$26.00++
3 hour	\$18.00++	\$20.00++	\$22.00++
4 hour	\$18.00++	\$20.00++	\$22.00++
5 hour	\$18.00++	\$20.00++	\$22.00++

Beer and Wine Hosted Bar

Soft Drinks

1 hour	\$20.00++	1 hour	\$17.00++
2 hour	\$18.00++	2 Hour	\$13.00++
3 hour	\$16.00++	3 Hour	\$9.00++
4 hour	\$16.00++	4 Hour	\$5.00++
5 hour	\$16.00++	5 Hour	\$5.00++

Mimosa Bar \$22.00++ 90 minutes

Bloody Mary Bar \$22.00++ 90 minutes



Bar Service

Embassy Suites La Jolla



Bar Service

	Call	Premium	Super Premium
Vodka	Gordon's	Smirnoff	Absolut
Gin	Gordon's	New Amsterdam	Tanqueray
Rum	Ron Castillo	Myers Platinum	Bacardi Superior
Tequila	El Toro Silver or Gold	Jose Cuervo Tradicional Plato	1800 Silver
Bourbon	Early Times	Jim Beam	Makers Mark
Whiskey	Windsor Canadian	Canadian Club	Jack Daniels
Scotch	Grant's Family	J&B	Dewar's White Label
Cordials	Hiram Walker	Hiram Walker	Hiram Walker

Sparkling Wycliff Brut, California

Chardonnay Copper Ridge, California

Cabernet Sauvignon Copper Ridge California

Domestic	Imported	Craft	Hard Seltzers	Non-Alcoholic
Blue Moon	Stella Artois	Lagunitas IPA	Bud Light Black Cherry	Heineken 0.0
Bud light	Corona		J	
<u> </u>	Extra or	Sierra	Bud Light	
Miller Light	Premier	Nevada	Mango	
		Hazy Little		
		Thing IPA	Bud Light	
			Strawberry	
			Lemonade	



Wine List

Embassy Suites La Jolla



Wine List

Red Wines		White Wines	
Cabernet Sauvignon		Chardonnay	
Н3	38	Greystone	30
Hess	48	Proverb	30
Kendall Jackson	42	Decoy	44
Proverb	30	Seaglass	30
Straypoint	30	Sanoma Cutter Wente	48 30
Merlot		Wellte	30
Greystone	30	Sauvignon Blanc	
Kendall Jackson	38	Cape Mentelle	38
Seven Falls	38	Matanzas Creek	42
Pinot Noir		Pinot Grigio	
Parker Station	38	Nobissa	38
Smoketree	38		
		Riesling	
Malbec		Wente	30
Altos	30		
		Rose	
Zinfandel		Belleruche	30
Edmeades	38		
Siani Vineyards	46	Sparkling	
Tin Barn	46	Riondo Prosecco	30
		Benvolio Prosecco	28
Red Blend		LaMarca Prosecco	30
Tablas Creek	46	Mionetto Prosecco	46
		Chandon	46
		Marie Demets	65
		Vueve Cliequot	110
		Moet Imperial	90
		Domaine Ste Michelle	30



Audio Visual

Embassy Suites La Jolla



Audio Visual

Small Sounds Package \$200.00++

- Wired Microphone
- · Powered Speaker with Stand
- Set up Labor and Initial Sounds Check
- · Safety Cable/Cord Tape Down

Medium Sound Package \$300.00++

- Wireless Microphone and 4 Channel Mixer
- · 2 Powered Speakers with Stand
- Set-Up Labor and Initial Sound Check
- Safety Cable/Cord Tape Down

Standard LCD Projector Package \$430.00++

- 4,000 Lumen Projector
- Projection Screen
- Projector Table and Cables
- Safety Cable/Cord Tape Down
- Set up Labor and Support

Screen Support Package \$180.00++

- Projection Screen
- Embassy Suites Podium
- Projector Table with Cables
- · HDMI Cable
- Safety Cable/Cord Tape Down
- Set up Labor and Support

Enhancements

- Additional Wired Microphone \$75.00++
- Additional Wireless Microphone \$175.00++
- Audio/House Sound \$75.00++
- 4 Channel Mixer \$75.00++
- 10x10 Cradle Screen \$180.00++
- DVD Player \$75.00++
- VGA Cable Extension Cord \$60.00++
- Power Strip/Extension Cord \$25.00++
- Screen Only \$180.00++

Conference Aids

- Polycom Conference Phone \$110.00++
- Additional Laptop \$230.00++
- Standard Flipchart with Markers \$60.00++
- Post It Flip Chart with Markers \$80.00++
- Sign easel \$25.00++
- Speakers Podium \$60.00++
- Wireless Clicker/Laser Pointer \$50.00++
- Premium Wifi Presenter \$180.00++
- Basic Wifi Attendee Connection \$60.00++

Labor Rates Ranging from \$100.00++ - \$200.00++ will apply to groups requesting set up or support of their own equipment.

Additional Considerations

EMBASSY SUITES by HILTON

Embassy Suites La Jolla

MENU SELECTIONS AND GUEST COUNT

All menus are designed to be enjoyed by a minimum of ten (10) attendees. All orders with less than 10 attendees will be assessed an additional \$250.00. All Food Service is designated for one hour.

Chef Attendants are an additional charge.

The hotel will provide 1 Bartender and 1 Satellite Bar per 75 attendees. Bartenders are subject to a \$150.00 per bartender charge.

Room configuration and setup must be finalized no later than 3 days prior to the start of your event. Any changes within those 3 days are subject to an additional \$150.00.

Events taking place on federal holidays may be subject to additional charges.

All food & beverage, including alcohol, must be purchased through the hotel & served by hotel staff.

All menu prices are subject to change without notice. and ingredients may vary based on seasonality or availability.

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

All menu items must be ordered for full guarantee. Pastries, fruit etc. are not transferable to morning Breaks. Desserts are not transferable to afternoon Breaks.

In addition to our sample menus, our culinary, catering and events teams are specialists in creating customized solutions. We are committed to all our guest needs including those who have special dietary restrictions.

We require your final guaranteed number of attendees no later than Noon EST, three (3) business days prior to your Event including final dietary selections and counts.

PAYMENT

Payment in full must be received no later than 3 days prior to function.

SERVICE CHARGE, GRATUITY, ADMINSTRATIVE FEE, AND TAXES

All prices are subject to 16.50% gratuity, 7.50% administrative fee, current state tax and current meal tax is 7.75%. Gratuity is fully distributed to servers, bussers and/or bartenders assigned to the event. Administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs of the event. (Percentages are subject to change.)



Thank You

CONTACT OUR TEAM FOR MORE INFORMATION

Sales and Catering Office 858.431.2105

Embassy Suites By Hilton San Diego - La Jolla